

PLUTONE

Piedirosso Taburno Sannio

Denominazione di Origine Controllata

Grape varieties & production area:

100% Piedirosso. It is a native grape variety grown in the hilly vineyard areas of the Taburno subzone, near the municipality of Ponte, on calcareous soil of alluvial origin. These vineyards guarantee an average production of 90q/ha.

Tasting notes:

It has an intense ruby-red colour with clear purplish highlights. The wine is full-bodied, generous and well-orchestrated. Despite the typical tannic component of the variety on the palate, it comes through balanced and lingering. The nose reveals intense fruity overtones, especially cherries and small red fruit, accompanied by delicate vegetal notes.

Harvest & production technique:

The grapes are hand-picked in crates at the beginning of October. Destemming is followed by fermentation and maceration for 10 days. Extraction is done by pumping over, racking and soft pressing. The wine is transferred to vats for settling and then racked into tanks to await bottling.

Serving temperature:

Serve at 18°/20°C.

Food pairings:

Ideal with pasta and rice dishes with tomato, vegetables or meat sauce, traditional Samnite dishes, such as pane cotto (cooked bread), meat dishes or medium-mature cheese.



OCONE PIEDIROSSO
TABURNO SANNIO PLUTONE
2016

Very perfumed aromas of rose petals and cinnamon. Medium body, fine tannins and a fresh, clean finish. Serve slightly chilled. Drink now.

PRODUCT							
CODE	FULL PRODUCT NAME	ALC./VOL%	BOT. SIZE	BOTTLE HEIGHT(cm)	BOT. DIAMETER(cm)	WEIGHT(kg)	BAR CODE
1050AFB01	PLUTONE TABURNO SANNIO PIEDIROSSO DOP CL.75	13°	75 cl	28,5	7,5	1,33	8051166520019
CARTON (BOTTLE LAY DOWN VERSION)				PALLET 80X120			
N. OF BOTTLES	BAR CODE	CASE SIZE (HxLxP) cm	WEIGHT(kg)	CONFIGURATION		HEIGHT (cm)	
6	8051166520163	17X25X31		9 LAYERS OF 11 CASES		165	